



## Glory Soup



*Categoria*  
Sopas



*Tempo de preparação*  
Rápido



*Dificuldade*  
Fácil



*Custo*  
Low



*Com quem?*  
With family



*Nº de pessoas*  
4 pessoas

### Ingredientes



75ml of Gallo extra Virgin  
Olive Oil Reserve

- 1l of water
- 250g of potatoes
- 75g of onion
- 125g of green beans
- 50g of diced tomatoes
- Mint to taste
- Salt and ground pepper to taste

### Modo de preparação

1

Boil the water, add the green beans cut into pieces and quickly cook them. Remove the green beans and let them cool in cold water. In chef's language, this technique is called blanch.

2

Add the potatoes, part of the Gallo Extra Virgin Olive Oil Reserve and the onion and let them cook.

3

Blend this mixture.

4

Add the tomato cubes, part of the mint and the green beans.

5

Flavor with the remaining mint and serve with the remaining Gallo Extra Virgin Olive Oil Reserve on the plate.

### Produtos utilizados



*Reserve*

Extra Virgin Olive Oil



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